

RADIO CALL
SINGMS HOLIDAY
01/03/04

CORRECTIVE ACTION AND FOLLOW UP LOG

THE FOLLOWING INFORMATION IS PROVIDED REGARDING ITEMS WHICH WERE DEFECTIVE. ADDITIONAL INFORMATION CORRESPONDING TO EACH REFERENCE NUMBER IS AVAILABLE IN THE GUIDE TO SHIP SANITATION, WORLD HEALTH ORGANIZATION 1967, AND THE CENTER DISEASE CONTROL RECOMMENDATION ON SANITATION OCTOBER 7, 1974.

#	REFER ITEM NO.	AREA MENTIONED	RESULTS AND RECOMMENDATION	COMPLETED	DATE	RESPONSIBLE PERSON	CORRECTIVE ACTION	FOLLOW UP / REMARK
1	30	MAIN GALLEY / PORTSIDE DISHWASH AREA	THE FAUCET HANDLE ON THE HANDWASHING SINK WAS DAMAGED MAKING IT DIFFICULT TO TURN ON AND OFF IN A SANITARY MANNER.	YES	1/5/2004	Chief Engineer	New faucet was replaced on the sink	
2	34	MAIN GALLEY / PORTSIDE DISHWASH AREA	THE HANDWASING SINK WAS NOT DRAINING PROPERLY.	YES	1/4/2004	Chief Engineer	The pipe was unblocked and is now draining correctly	
3	20	MAIN GALLEY / PASTRY	THE CONDENSER UNIT DRAIN LINE OF UNDERCOUNTER REFRIGERATOR P-8G WAS A FLEXIBLE HOSE THAT RAN THROUGH THE INTERIOR OF THE REFRIGERATOR.	YES	1/20/2004	Chief Engineer	The hose has been removed form the interior of the refrigerator.	
4	34	MAIN GALLEY / PASTRY	THE DECK DRAIN BY REACH-IN REFRIGERATOR P-8F WAS CLOGGED AND FULL OF DIRTY STANDING WATER.	YES	1/4/2004	Chief Engineer	The drain was unclogged, the standing water drained off.	
5	19	MAIN GALLEY / PASTRY	TWO BOXES OF POWDERED SUGAR WAS FOUND IN THE TECHNICAL SPACE OF REACH-IN REFRIGERATOR P-8F.	YES	1/3/2004	Chief Engineer	The packets were removed.	
6	33	MAIN GALLEY / PASTRY	THE DECKHEAD OVER REACH-IN REFRIGERATOR P-8F WAS FALLING DOWN AND THE AREA WAS HEAVILY SOILED WITH DUST.	YES	1/5/2004	Chief Engineer	The dust was cleaned off and the pannels were secured.	
7	36	MAIN GALLEY / BAKERY	THE LIGHT LEVEL IN THE AREA WHERE THE PROOFER CABINET WAS REMOVED AND MODIFIED FOR A TROLLEY STORAGE AREA WAS LESS THAN 220 LUX.	YES	2/3/2004	Chief Engineer	New lamps have been installed.	
8	33	MAIN GALLEY / BAKERY	OLD DIRTY WATER WAS NOTED BETWEEN AROUND THE LARGE FLOOR MIXER P36-103.	YES	1/3/2004	F&B	Water was cleaned up during the inspection.	
9	34	MAIN GALLEY / POT WASH AREA	THE WATER FAUCET USED TO FILL THE FINAL SANITIZING SINK DID NOT SHUT-OFF. THE WATER FLOW WAS SIGNIFICANT AND REQUIRED THE WORKERS TO ROUTINELY OPEN THE SINK DRAIN TO KEEP T FROM OVERFLOWING. THE FINAL RINSE TEMPERATURE OF THE SINK WAS MEASURED AT 174°F, SUFFICIENT FOR SANITIZING POTS AND PANS.	YES	1/4/2004	Chief Engineer	New faucet was replaced on the sink	
10	28	MAIN GALLEY / POTWASH AREA	THE CLEAN LANDING AREA OF THE POTWASHING MACHINE WAS USED TO STORE SOILED POTS AND PANS. THE LANDING WAS LABELED SOILED STORAGE AND THE POTWASH MACHINE WAS NOT IN ACTIVE USE AT THE TIME OF THE INSPECTION. THE USE OF THIS AREA FOR SOILED POTS AND PANS LIMITED THE WORKERS SPACE TO TRANSPORT CLEAN POTS AND PANS WITHOUT POTENTIALLY CONTAMINATING THEM FROM THE SOILED POTS AND PANS.	YES	1/4/2004	F&B	Washed utencils. Equipment relocated.	
11	36	MAIN DINING ROOMS	NOT ALL OF THE LIGHT BULBS OVER THE BUFFET COUNTERS WERE SHATTER RESISTANT. THE BULBS WERE OVER THE BUFFET COUNTER AND ALSO OUTSIDE THE BOUNDARIES OF THE BUFFET COUNTER, SOME OF THE LIGHT BULBS OUTSIDE THE BOUNDARIES OF THE BUFFET COUNTER HAD SHATTER RESISTANT BULBS. IT DID NOT APPEAR THAT THERE WAS AN UNDERSTANDING WHERE THE SHATTER RESISTANT BULBS NEEDED TO BE INSTALLED.	YES	2/18/2004	Chief Engineer	Shatter proof bulbs have been installed above the buffet area and around the boundaries	
12	21	PROVISIONS / POULTRY FREEZER	THE CONDENSATE COLLECTION PAN FOR THE CONDENSER UNIT WAS NOT DRAINING CAUSING ICE AND WATER TO ACCUMULATE AND DRIP ONTO THE DECK MAKING THE AREA DIFFICULT TO CLEAN.	YES	1/6/2004	Chief Engineer	Temperture has been adjusted.	
13	21	PROVISIONS / CHEF'S BOX	TWO DIFFICULT TO CLEAN WOODEN PALLET'S WERE USED TO STORE BAGS OF UNPREPARED VEGETABLES IN THIS WALK-IN.	YES	1/6/2004	F&B	Pallet was removed.	
14	33	CREW GALLEY	THE DECK UNDER THE ALTO SHAAM ROLLING OVENS WAS SOILED WITH DEBRIS. IT APPEARED THAT THESE UNITS HAD NOT BEEN MOVED FOR CLEANING.	YES	1/6/2004	Chief Engineer	Units have been removed and cleaned.	
15	25	CREW GALLEY	A WIPING CLOTH WAS NOTED LAYING ON A COUNTER.	YES	1/3/2004	F&B	Cloth was removed during the inspection.	
16	33	CREW GALLEY	THE DECK BEHIND THE SMALL STEAM KETTLE IN THE PORTSIDE HOT AREA HAD ROUGH CONCRETE MAKING THE AREA DIFFICULT TO CLEAN. THE AREA WAS HEAVILY SOILED WITH GREASE.	YES	2/14/2004	Staff Captain	The Whole area around the steam kettle, in the crew galley, has been re-tiled.	
17	27	CREW GALLEY	THE STEAM VALVES AND SUPPORT FRAME FOR THE SMALL STEAM KETTLE IN THE PORTSIDE HOT AREA WAS HEAVILY SOILED WITH OLD GREASE AND FOOD RESIDUE.	YES	1/4/2004	F&B	The steam valves have been cleaned.	
18	36	CASINO BAR	EXPOSED, NON-SHATTER RESISTANT LIGHT BULBS WHERE NOTED IN THE AREA BEHIND THE BAR COUNTER.	YES	1/5/2004	Chief Engineer	Shatter proof bulbs have been installed.	

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19	21	FOOD SERVICE - GENERAL	NUMEROUS COUNTERS HAD HOLES WHERE EQUIPMENT HAD BEEN REMOVED MAKING THEM DIFFICULT TO CLEAN. THE OLDER EQUIPMENTS HAD GAPS, SEAMS, LOOSE PANELS AND OTHER DIFFICULT TO CLEAN FEATURES.	In progress		Chief Engineer	This has been addressed to the Stainless steel technician's. work is pending	
20	33	FOOD SERVICE - GENERAL	THE WALK-IN REFRIGERATORS HAD EXPOSED WIRING AND PIPING MAKING THE AREAS DIFFICULT TO CLEAN.	In progress				
21	33	FOOD SERVICE - GENERAL	THERE WERE NUMEROUS AREAS WHERE THE DECKS HAD CRACKED AND MISSING DECK TILES, AND RECESSED GROUTING. THE BULKHEADS AND DECKHEADS HAD GAPS, SEAMS, EXPOSED UTILITIES AND OTHER DIFFICULT TO CLEAN FEATURES.	YES	1/28/2004	Staff Captain	Many areas in the main galley, crew galley and Lido galley have had the tiles replaced. Also the corner tiles have been replaced closing the gaps on the bulkheads.	
22	6	POTABLE WATER	NO CALIBRATION RECORD WAS INDICATED ON THE CHART OR IN A LOG BOOK FOR 30 SEPTEMBER, 01 OCTOBER AND 06 OCTOBER 2003.	In progress		Chief Engineer	This was just a note. We can not go back and create a record for this date.	
23	41	VENTILATION	NOT ALL CONDENSATE COLLECTION PANS WERE ACCESSIBLE FOR INSPECTION AND CLEANING. APPROXIMATELY TEN WERE MADE ACCESSIBLE THROUGH THE INSTALLATION OF ACCESS/INSPECTION PORTS. THE REMAINDER ARE SCHEDULED TO BE PROVIDED WITH SIMILAR ACCESS/INSPECTION PORTS.	In progress		Chief Engineer	Chief Engineer has been in contact with Bror Christain Johansson in resolving this issue.	
24	36	LIDO - PASTRY SATELLITE	THREE DECKHEAD LIGHT WERE BLOWN OUT ABOVE THE PASTRY BUFFET SERVING LINE.	YES	1/8/2004	Chief Engineer	Light bulbs have been replaced.	
25	36	LIDO - FRUIT BAR	THREE DECKHEAD LIGHTS WERE BLOWN OUT.	YES	1/9/2004	Chief Engineer	Light bulbs have been replaced.	
26	36	LIDO - FRUIT BAR	TWO DECKHEAD LIGHTS WERE NOT SHIELDED ABOVE THE FOOD PREPARATION AREA.	YES	1/8/2004	Chief Engineer	Light bulbs have been replaced.	
27	33	LIDO - FRUIT BAR	COVING TILE WAS OBSERVED SEPARATING FROM THE BULKHEAD.	YES	01/28/04	Staff Captain	New tiles have been replaced all along the bulkhead.	
28	21	LIDO - PIZZERIA	ONE HINGE COVER WAS MISSING FROM THE UNDERCOUNTER REFRIGERATOR.	YES	1/10/2004	Chief Engineer	Hinge has been replaced	
29	33	LIDO - PIZZERIA	HINGES TO THE WALK-IN REFRIGERATION UNIT WERE PEELING MAKING THE SURFACES NOT EASILY CLEANABLE.	YES	1/10/2004	Chief Engineer	Hinge has been replaced	
30	22	LIDO - WAREWASH AREA	THE FINAL RINSE PRESSURE GAUGE WAS OBSERVED ON NUMEROUS CYCLES AT LESS THAN 15 PSI. THE FINAL RINSE TEMPERATURE WAS 174 F AT THE PLATE SURFACE.	YES	1/10/2004	Chief Engineer	The pressure gauge was replaced with a new one.	
31	34	LIDO - WAREWASH AREA	THE DECK DRAIN BENEATH THE WAREWASH UNIT WAS CLOGGED.	YES	1/7/2004	Chief Engineer	The drain was unblocked.	
32	26	LIDO - WAREWASH AREA	PREVIOUSLY CLEANED LARGE BOWLS (2), SMALL ICE CREAM BOWLS (6) AND KNIVES (2) WERE FOUND SOILED AND STORED AS CLEAN.	YES	1/3/2004	F&B	Team and Supervisor made aware, Management to follow up.	
33	33	LIDO - WAREWASH AREA	A PROFILE STRIP WAS SEPARATED FROM LIFT #3,4 MACHINERY DOOR. TILE COVING WAS SEPARATING FROM THE BULKHEAD AT THE WAREWASH ENTRY AREA.	YES	2/10/2004	Chief Engineer	New tiles have been replaced. The gap on the bulkhead has been sealed.	
34	21	LIDO - CENTRAL PANTRY	EIGHT HINGE COVERS WERE MISSING FROM TWO HALO HOT HOLDING CABINETS.	YES	1/8/2004	Chief Engineer	Covers have been replaced.	
35	26	LIDO BREAKFAST BUFFET (STBD)	ONE PREVIOUSLY CLEANED DEEP FRYER BASKET WAS FOUND SOILED AND STORED IN THE CLEAN DEEP FAT FRYER.	YES	1/3/2004	F&B	Basket was removed, baskets were re-washed. Crew memebr was made aware that he has to check more carefully. Supervision we will be checked more frequently.	
36	*	CORRECTIVE ACTION STATEMENT	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: CARNAVAL HOLIDAY - CAS - JANUARY 3, 2004					